

## Menu

Would you like to be surprised with a chef's menu?

**3 courses chefs menu**  
€37,50

**4 courses chefs menu**  
€42,50

We would like to make your dining experience complete with a personal wine pairing

## Starters

|   |        |
|---|--------|
| <b>Carpaccio</b>  | €9,75  |
| Smoked beef carpaccio with sundried tomatoes, capers, Manchego and chipotle aioli               |        |
| <b>Mi cuit de saumon</b>  | €9,25  |
| Gently cooked with apple, spring onion and crème fraiche  |        |
| <b>Charcuterie</b>  | €12,50 |
| With jamon Iberico, salchichon Iberico bellota, chorizo, olives, bread and tapenade of tomatoes |        |
| <b>Pulpo</b>  | €10,50 |
| Grilled octopus, black bean salsa and tomato, pork belly and a herb salad                       |        |
| <b>Goatcheese salad</b>   | €8,25  |
| Goatcheese salad with fried artichoke, rocket and cherry compote                                |        |

## Main course

**Black Angus Steak USA 200gr** €16,50

Glaced beet, peas and jus de veau

**Duo of Lamb** €17,-

Lambs rumb and Lambs rack, green asparagus and lavender gravy

**Chef's Special** Daily price

We are happy to explain the today's special

**Halibut** €16,50

Halibut with almond crust, grilled fennel, salsa verde and goat yoghurt

**Ravioli** €18,-

Stuffed with mushrooms, porcini, ricotta served with tomato\tarragon salsa

## Desserts

**Selection of cheeses** €8,50

Choice of 3 cheeses with fig bread, nuts and grapes

**Chocolate fondant** €8,25

The best chocolate cake with dulce de leche and vanilla ice cream

**Crème brulee** €7,75

Lemon crème brulee

**Crumble** €7,25

crumble with rhubarb and pecan nuts

To combine with coffee: 2 truffles from Patisserie "Tout" €3,25

## Side dishes

Make your meal complete with side dishes

**Roseval potatoes** €4,50

Oven-baked with rosemary

**Seasonal vegetables** €4,50

Varying seasonal vegetables

**French fries** €3,75

Serving of French fries with mayonnaise

**Green salad** €3,50

Mixed green salad

